

WEST

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Dec 30, 1975

DERWENT-ACC-NO: 1976-03784X

DERWENT-WEEK: 197602

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TITLE: Refrigerated meat storage or shipment - under atmosphere contg carbon monoxide, and dioxide, oxygen and nitrogen

PATENT-ASSIGNEE:

ASSIGNEE

TRANSFRESH CORP

CODE

TRANN

PRIORITY-DATA: 1974US-0506454 (September 16, 1974)

PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE	PAGES	MAIN-IPC
US 3930040 A	December 30, 1975		000	
CA 1044508 A	December 19, 1978		000	
JP 51035457 A	March 25, 1976		000	
JP 82035620 B	July 30, 1982		000	

INT-CL (IPC): A23B 4/06; A23L 1/31

ABSTRACTED-PUB-NO: US 3930040A

BASIC-ABSTRACT:

In the storage or shipment of fresh meat refrigerated at 29-40 degrees F, the improvement comprises maintaining the meat in an atmosphere of 10-75 vol% CO₂, 2 1/2-30 vol% O₂ 1-10% CO, remainder N₂. Pref., after ≥1 hr., the atmosphere is purged of CO by flushing with 50% CO₂, 25% O₂, remainder N₂. The meat may be stored for relatively extended times without development of slime, unpleasant odour or alteration of taste on cooking. The process is applicable to carcasses or cuts of beef, pork, mutton, veal, lamb, poultry and game etc. The meat retains its original colour to a great extent.

TITLE-TERMS: REFRIGERATE MEAT STORAGE SHIPPING ATMOSPHERE CONTAIN CARBON OXYGEN NITROGEN

DERWENT-CLASS: D12 D13

CPI-CODES: D03-A01;

- [54] **PROCESS OF STORING OR SHIPPING
FRESH MEAT IN A MODIFIED GASEOUS
ATMOSPHERE**
[75] Inventor: **Richard E. Woodruff**, Salinas, Calif.
[73] Assignee: **TransFRESH Corporation**, Salinas,
Calif.
[22] Filed: **Sept. 16, 1974**
[21] Appl. No.: **506,454**

- [52] U.S. Cl. **426/312; 426/320; 426/418**
[51] Int. Cl.² **A23L 1/31**
[58] Field of Search **426/224, 312, 314, 315,
426/317, 320, 371, 382, 418, 316; 21/58**

[56] **References Cited**

UNITED STATES PATENTS

- 2,490,951 12/1949 Dunkley..... 426/314

3,469,947 9/1969 Drury..... 21/58 X

Primary Examiner—Hyman Lord
Attorney, Agent, or Firm—George J. Netter, Esq.

[57] **ABSTRACT**

Meat and fish can be stored for extended periods under refrigerated conditions without loss of original qualities by maintaining the refrigerated meat in an artificial atmosphere composed of 2½–30% by volume molecular oxygen, 10–75% by volume molecular carbon dioxide, and 1–10% by volume carbon monoxide, and the remainder molecular nitrogen. Alternatively, the carbon monoxide may be removed from the modified atmosphere after the meat has been treated for at least one hour.

5 Claims, No Drawings